

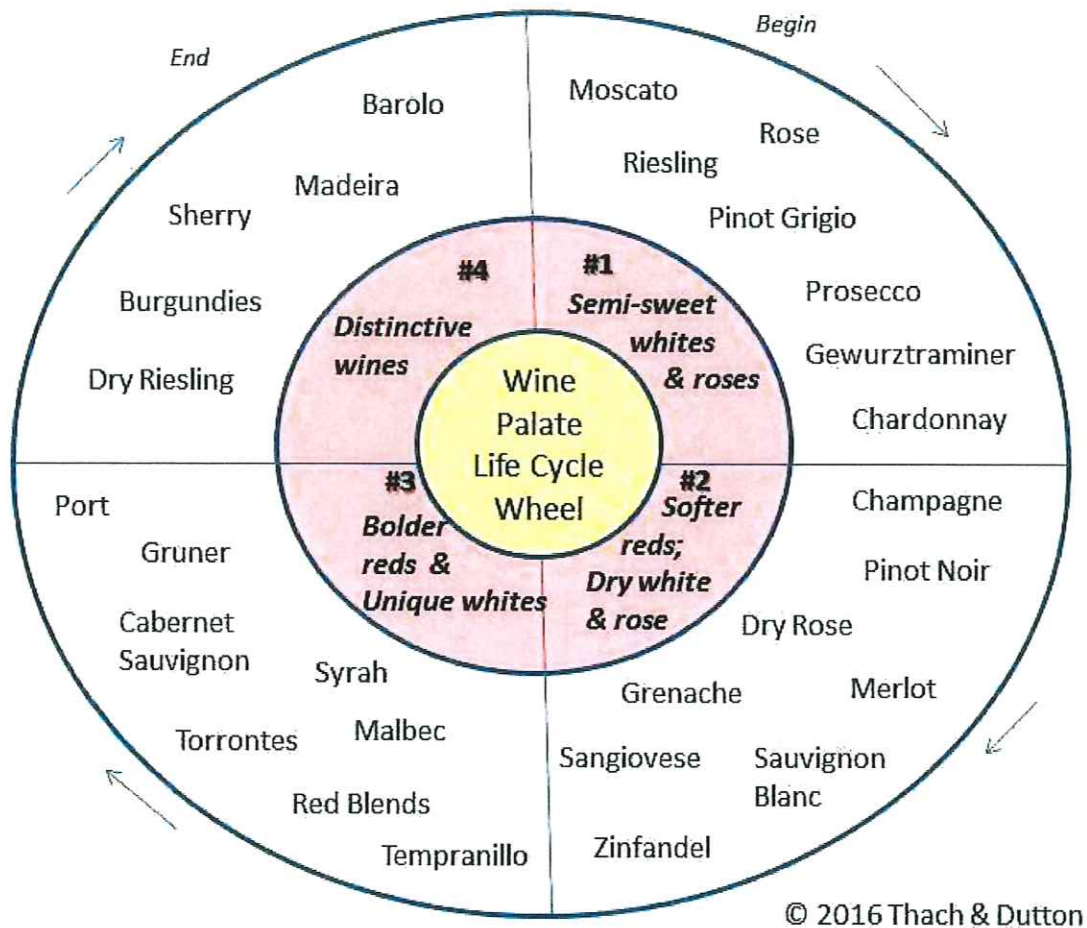


Culinary Institute  
of America

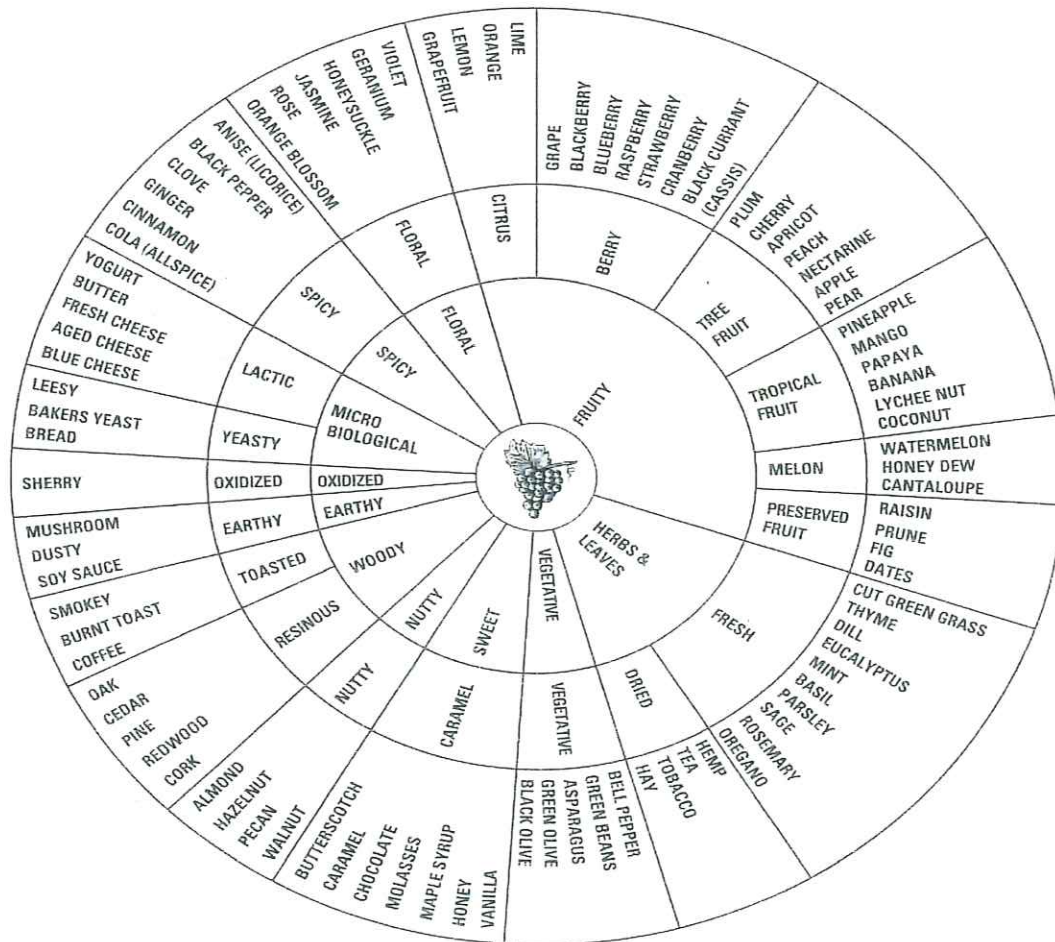
# Hormel Team Building Exercise

Continuing Education Department, Hyde Park, New York

**Figure 1: Wine Palate Life Cycle Wheel**



# Aroma Wheel



The A.C Noble Aroma Wheel is used throughout the wine industry as a way of helping to describe wine aromas. We've adapted the A.C. Noble Aroma Wheel slightly to make it more focused on wine & food combinations.



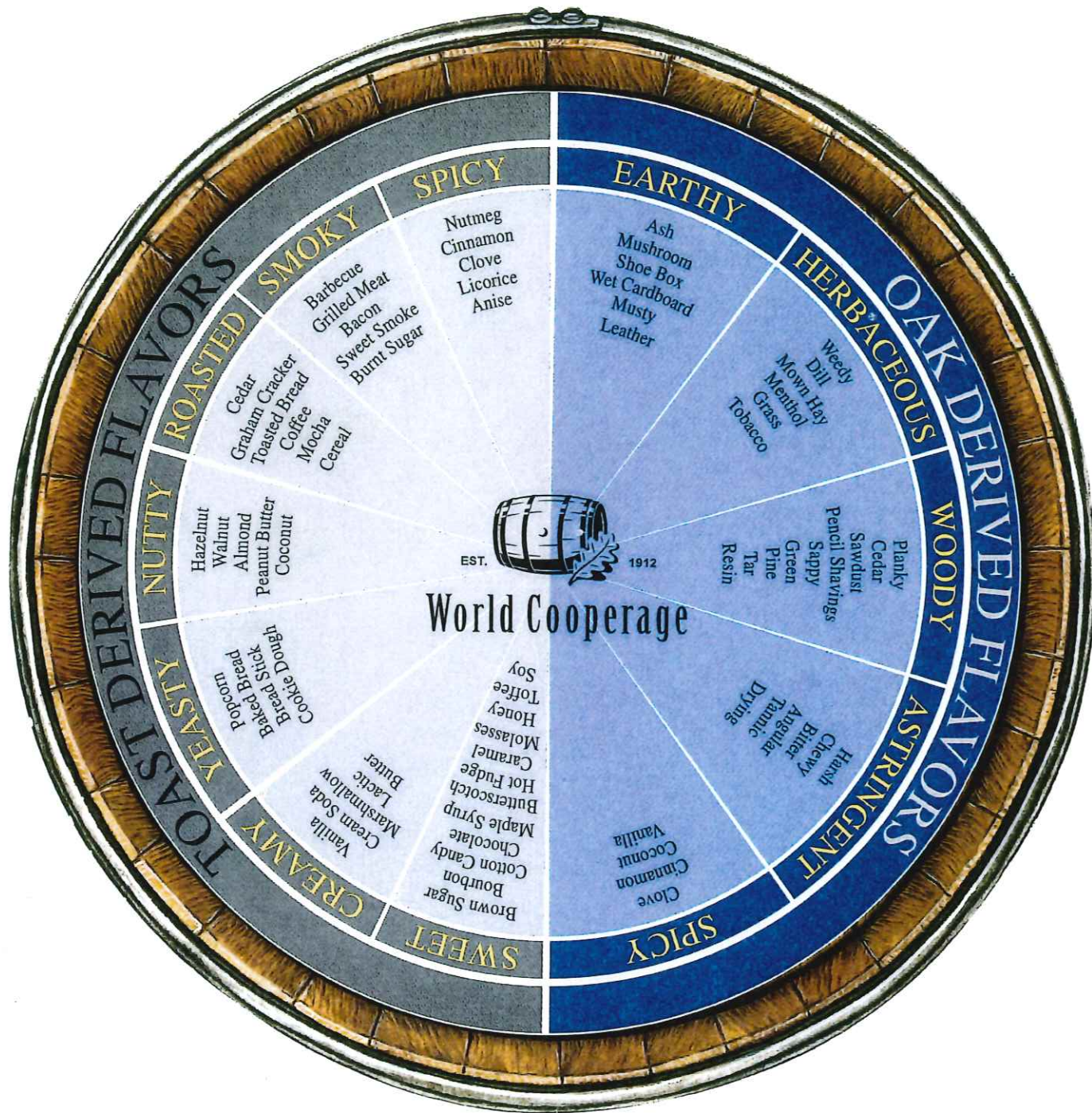
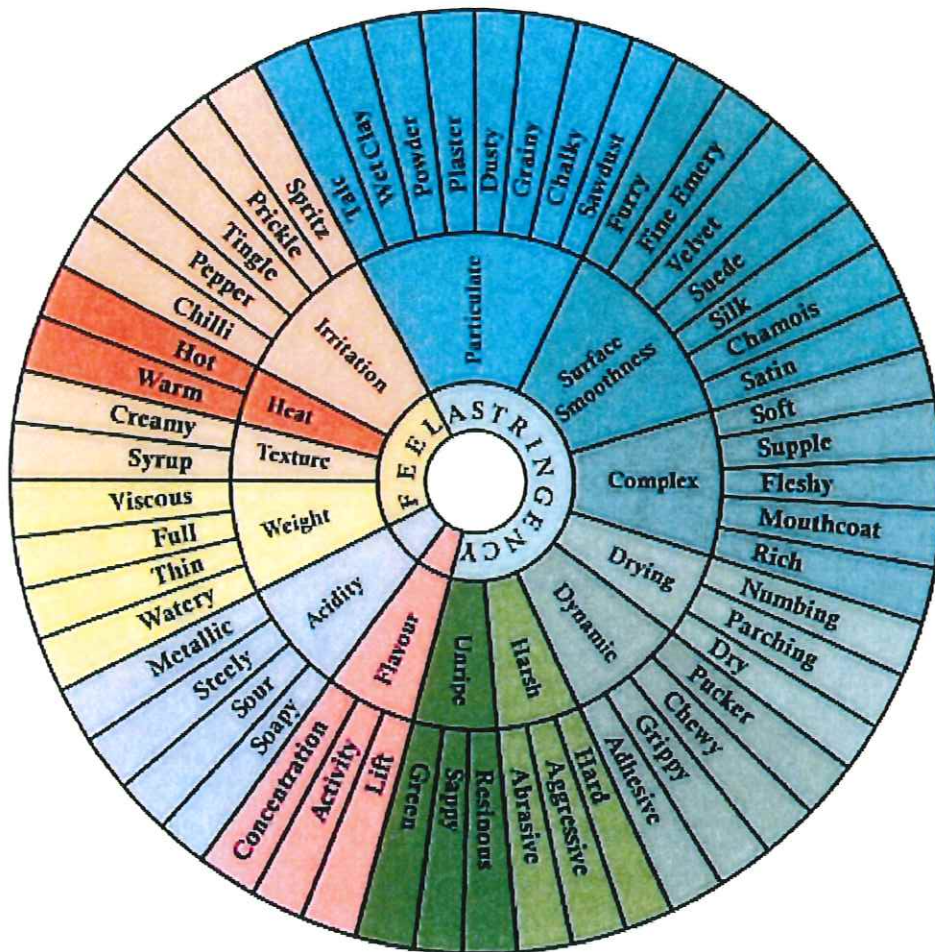


Figure2.

A 'Mouth-feel Wheel' showing a hierarchical representation of terms that can be used to describe the mouth-feel characteristics of red wine.





## Systematic Wine Tasting Reference

V I S U A L	<b>Clarity</b> Clear / Cloudy	<b>Brightness</b> Dull / Bright / Brilliant
	<b>Concentration</b> Pale / Light / Medium / Deep / Opaque	
	<b>Color at Core</b> Red - Black / Purple / Ruby / Red / Orange / Tawny / Brown White - Clear / Green / Straw / Yellow / Gold / Amber / Brown Rose - Pink / Salmon / Orange / Copper / Brown	
	<b>Color at Rim</b> Red - Black / Purple / Ruby / Red / Orange / Tawny / Brown White - Clear / Straw / Yellow / Gold / Amber / Brown Rose - Clear / Pink / Salmon / Orange / Copper / Brown	
	<b>Viscosity</b> Low / Medium / High	

N O S E	<b>Condition</b> No Flaws / Flawed	
	<b>Development</b> Youthful / Evolving / Mature / Aged / Oxidized	
	<b>Intensity</b> Low / Medium / High	
	<b>Alcohol</b> Low / Medium / High	
	<b>Fruit / Non Fruit Aromas</b> Citrus / Berry / Tree / Tropical / Dried / Other Floral / Herb / Vegetative - Earth / Mineral - Spice / Nuts / Caramelized	
	<b>Oak</b> None / Low / Medium / High	
	<b>Complexity</b> Low / Medium / High	

P A L A T E	<b>Sweetness</b> Bone Dry / Dry / Off-Dry / Sweet / Very Sweet	
	<b>Body Style</b> Light / Medium / Full	<b>Alcohol</b> Low / Medium / High
	<b>Fruit / Non Fruit Flavors</b> Citrus / Berry / Tree / Tropical / Dried / Other Floral / Herb / Vegetative - Earth / Mineral - Spice / Nuts / Caramelized	
	<b>Astringency / Tannin</b> Low / Medium / High	
	<b>Acidity</b> Low / Medium / High	
	<b>Balance</b> Balanced / Unbalanced	
	<b>Length / Finish</b> Short / Medium / Long	

## Wine Evaluation Sheet

	Wine 1	Wine 2		Wine 3	Wine 4
<b>Color</b> - core - rim					
<b>Sweetness</b> - dry - off-dry - sweet					
<b>Acidity</b> - low / flat - high / crisp					
<b>Body</b> - light / full  <b>Alcohol</b> - low / high					
<b>Astringency / Tannin</b> - low / high - rough / smooth					
<b>Aromas / Flavors</b> - fruit - earth - wood					

## Wine Evaluation Sheet

	Wine 5	Wine 6		Wine 7	Wine 8
<b>Color</b> - core - rim					
<b>Sweetness</b> - dry - off-dry - sweet					
<b>Acidity</b> - low / flat - high / crisp					
<b>Body</b> - light / full  <b>Alcohol</b> - low / high					
<b>Astringency / Tannin</b> - low / high - rough / smooth					
<b>Aromas / Flavors</b> - fruit - earth - wood					



## Glossary of Key Winemaking Terms

**barrel**, the winemaker's most fashionable tool. barrel ageing or barrel maturation -keeping a wine in cask between fermentation and bottling so that it stabilizes naturally in the presence of small amounts of air and also absorbs some flavor and possibly tannins from the wood, depending on its age and size, and duration of barrel ageing.

**barrel fermentation** is fermentation in small barrels rather than a large tank, common for top quality white wine.

**bâtonnage**, French for lees stirring.

**brix**, measure of sugar concentration in grape juice (and therefore grape ripeness) or must common in the US.

**carbon dioxide** (CO<sub>2</sub>) is the harmless gas given off during fermentation and that responsible for the bubbles in all fizzy drinks, including sparkling and slightly gassy wine.

**disgorging** is the removal of sediment from bottles that results from secondary fermentation.

**dosage**, or in French, liqueur d'expédition, used to top up and possibly sweeten sparkling wine after disgorging. Usually a solution of saccharose in base wine.

**en tirage** is French for "*in pulling*", refers to the period of time in which bottled sparkling wine is rested in contact with lees generated during secondary fermentation. Part of the Méthode Champenoise process.

**filtration**, controversial clarification process of pumping wine through various different sorts of filter to remove suspended solids. It may also strip out flavor if overdone.

**fining**, clarification technique involving adding a fining agent (such as egg whites or bentonite) which attracts solids to fall to the bottom of a container.

**free-run** is the name given to the juice or wine which flows without pressing.

**lees** are the solids left at the bottom of a fermentation vat after fermentation. Relatively neutral-tasting white wines are often deliberately given prolonged lees contact and even **lees stirring** to generate more flavor and make them more stable.

**liqueur de tirage** is the French term for a liquid containing saccharose and yeast used to effect the second fermentation in sparkling wine production.

**malic acid**, the sharp, apple-y acid most notable in grapes from cool years.

**malolactic fermentation (MLF)**, increasingly common second fermentation in which harsh malic acid is converted to softer, lactic (milky) acid making the resulting wine is more supple.

**oenology** is the science of winemaking, practiced by a (usually qualified) oenologist.

**pH.** All but the most technically-minded should skip this explanation of one of the wine bore's buzz words. pH is a measure of the concentration of acidity in a liquid but higher readings mean lower acid. Water, for example, has a pH of 7 while most wines have a pH of between 3 and 4 with very acidic wines having a pH of less than 3. pH and color are also closely related.

**potential alcohol** of a liquid is the alcoholic strength it would reach if all the sugar were fermented into alcohol.

**pressing**, important winemaking operation involving literally pressing the juice (white wines) or astringent press wine out of the skins. The quality of the resulting juice depends on how hard the grapes are pressed

**racking** is the operation of transferring wine from one container (typically a barrel) to another, leaving behind the lees. It can usefully expose the wine to oxygen and avoid reduction.

**residual sugar (RS)**, the amount of unfermented sugar left in a wine after fermentation is complete, usually measured in grams per liter (g/l) or per cent. A residual sugar level of less than 2 g/l (0.02 per cent) is imperceptible to most palates. Although acidity counterbalances residual sugar, most wines with 25 g/l (2.5 per cent) residual sugar taste distinctly sweet.

**riddling**, (also known as "*Rémuage*" in French,) part of the Méthode Champenoise process whereby bottles of sparkling wine are successively turned and gradually tilted upside down so that sediment settles into the necks of the bottles in preparation for degorgement.

**stabilization**, umbrella term for all the winemaking operations designed to stop wines developing a fault in bottle such as a haze, cloud or fizz, no matter what the storage conditions. It is practiced most brutally on everyday wines.

**sulphur dioxide (SO<sub>2</sub>)**, the most common and most useful winemaking additive used since Roman times, used mainly as a preservative, disinfectant and to ward off oxidation. Its use has been declining as consumers have become less tolerant of the freshly-struck match smell associated with sulphur. Some asthmatics also react badly to high doses of sulphur, which has led to some countries' requiring the legend 'contains sulfites/sulphites' on wine labels. A tiny but increasing proportion of wines are made using no sulphur at all but they tend to be more fragile than most. Sulphur reacts readily with many other wine ingredients to form bound sulphur; it is only free sulphur which can be detected, although sensitivities vary considerably between individuals.